

HENRY family estate of PELHAM

2023 SAUVIGNON BLANC

VIC HARRADINE WINECURRENT

CLASSIC

Honeysuckle and pear aromas complement the melon and grapefruit flavours in our Sauvignon Blanc. A goto for get togethers, drink this wine with nachos, risotto or a fresh salad.

WINEMAKER'S NOTES

- Soils are primarily lacustrine silty clay.
- Vineyards are not a monoculture, wildlife corridors are preserved.
- Sustainably grown under SWO.
- All grapes gently moved by gravity.
- All juice is press-fractioned to separate the finest cut.
- Whole-berry sorted then pressed in the absence of oxygen to preserve the natural freshness of this wine.
- Vineyards established as far back as 1999.
- Yields of 3.5-4.0 tonnes per acre.
- Fermented at cold temperatures of 15-17°C in stainless steel tanks to preserve the fruit's delicacy and freshness.

FOOD MATCHES

Lean, white-fleshed fish with mild flavours, oysters, nachos, goat's milk cheeses and fresh salads.

Available in: Ontario, Alberta, Saskatchewan, Quebec, Czech Republic, China, Denmark, Germany, Hungary, Japan, UK, USA

PRICE: \$15.95

THE NIAGARA PENINSULA

The most prominent wine region in Canada, representing nearly 2/3 of the country's wine grapes and 98% of Ontario's, the Niagara Peninsula is defined by its adjacency to the moderating waters of Lake Ontario and the protective rock face of the Niagara Escarpment. Of the region's 10 sub-appellations the Short Hills Bench is our home. With 90% of the regions' south facing slopes and an average diurnal shift of 13°C, it is both one of the warmest and coolest appellations during the growing season. Combined with a diversity of lacustrine soils, the local mesoclimate and aspect produce unique yet representative Niagara wines.

CLASSIC TIER

CEOCD A DILLO

The Niagara Peninsula is our home and this tier of wines is our clearest expression of the region. Our Estate vineyards in the Short Hills Bench are what make them definitively Henry of Pelham wines: modern in style with old world character.

GEOGRAPHIC	TECH. INFO	CSPC	SCC	UPG
DESIGNATION				
	Alc.: 12.5%			(
VQA Niagara Peninsula	TA: 6.7g/L	430546	1-07-79376-70301-9	7-79376-70301-2

